HOT FUDGE SAUCE

Pour this over ice cream, cake, pudding —but use a big pitcher. A little dab won't do it.

1 cup unsweetened cocoa
¾ cup sugar
½ cup firmly packed brown sugar
⅛ teaspoon salt
1 cup heavy cream
½ cup butter, cut into pieces
1 teaspoon vanilla extract

In medium saucepan combine cocoa, sugars and salt. Add cream and butter and cook over medium heat, stirring constantly. Bring to a boil; boil 1 minute, still stirring constantly. Remove from heat; cool 5 minutes in pan. Stir in vanilla. Pour into jars with tight-fitting lids. Refrigerate up to 1 month. Makes about 2½ cups, about 75 calories per tablespoon.